

PATENT ABSTRACTS OF JAPAN**P. 5**(11)Publication number : **2002-335891**(43)Date of publication of application : **26.11.2002**

(51)Int.Cl.

**A23L 1/10
A21D 2/38
A21D 13/00
A23L 1/16
A23L 1/172
A23L 1/30**(21)Application number : **2001-152567**(71)Applicant : **NITTO SEIFUN KK**(22)Date of filing : **22.05.2001**(72)Inventor : **SASAKI YASUTO
OTANI MASAHIRO
FUJIO TAKASHI****(54) METHOD OF PRODUCING GERMINATED WHEAT FLOUR AND FOOD PRODUCT USING THE SAME****(57)Abstract:**

PROBLEM TO BE SOLVED: To provide a method of producing germinated wheat flour rich in nutrients that can be utilized over a wide kind of foods, and food products using the germinated wheat flour.

SOLUTION: Wheat grains are soaked in water, germinated and crushed to obtain the germinated wheat flour. In a preferred embodiment, the wheat grains are partially peeled off their skins, then soaked in water and the peeling degree of the grain skin is preferably $\leq 20\%$ and the water used in the soaking preferably includes electrolyte water.